are measured into viscosity glasses. 5 ml of a solution containing 250 mM calcium chloride is added to the 145 g pectin solution to give a final concentration of 8.3 mM calcium. With efficient stirring with a magnetic stirrer, 25 ml of an acetate buffer containing 1 M of acetate ions and a pH of 4.75, is added to the pectin solution to bring the pH to 4.2.--

A3

IN THE CLAIMS

Please amend claims 1, 3, 9, 11, 12, 16, 24, 25, 27, 40, 45-48, 50, 56, 83, 86-88, 90, 118, and 121 as follows (marked-up copy of these claims is provided in attached Appendix):

1. (Amended) An enzymatically blocked-deesterified pectin displaying pseudoplasticity and substantially no phase separation in aqueous solution comprising at least one polyvalent cation,

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wherein the enzymatically blocked-deesterified pectin has (1) a degree of esterification from about 45 to 62%, and (2) a calcium sensitivity greater than about 200 cP or a calcium fraction greater than 20; and

wherein the amount of the enzymatically blocked-deesterified pectin in the aqueous solution is from about 0.05% to about 0.6%.

3. (Amended) The enzymatically blocked-deesterified pectin of claim 2, wherein the

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polyvalent is selected from one of aluminum ions, iron ions, manganese ions, calcium ions, and magnesium ions.

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11
~~9.~~ (Amended) The enzymatically blocked-deesterified pectin of claim 1 having a

A6 degree of esterification from about 50 to 62%.

13 11
~~11.~~ (Amended) The enzymatically blocked-deesterified pectin of claim ~~9~~ having a Δ degree of esterification from about 5 to 25%.

A7 14 13
~~12.~~ (Amended) The enzymatically blocked-deesterified pectin of claim ~~11~~ having a Δ degree of esterification from about 8 to 15%.

20 17
~~16.~~ (Amended) The enzymatically blocked-deesterified pectin of claim 13 ~~having~~

A8 degree of esterification from about 45 to 62% when the degree of esterification of the isolated high methoxyl pectin is from about 68 to 72%.

16 15
~~24.~~ (Amended) The enzymatically blocked-deesterified pectin of claim ~~23~~ having degree of esterification from about 45 to 62% when the degree of esterification of the isolated high methoxyl pectin is from about 68 to 72%.

A9 29
~~25.~~ (Amended) A process for producing an enzymatically blocked-deesterified pectin which comprises treating at least one isolated high methoxyl pectin with at least one deesterifying enzyme, wherein the enzymatically blocked-deesterified pectin displays pseudoplasticity and substantially no phase separation in aqueous solution comprising at least one polyvalent cation,

wherein the enzymatically blocked-deesterified pectin has (1) a degree of esterification from about 45 to 62%, and (2) a calcium sensitivity greater than about 200 cP or a calcium fraction greater than 20; and

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wherein the amount of the enzymatically blocked-deesterified pectin in the aqueous solution is from about 0.05% to about 0.6%.

31

~~27.~~ (Amended) The process for producing an enzymatically blocked-deesterified pectin of claim ~~26~~ 30, wherein the polyvalent is selected from one of aluminum ions, iron ions, manganese ions, calcium ions, and magnesium ions.

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~~40.~~ (Amended) The process for producing an enzymatically blocked-deesterified pectin of claim ~~25~~ 29, wherein if the degree of esterification of the isolated high methoxyl pectin is from about 68 to 72%, the degree of esterification of the enzymatically blocked-deesterified pectin is from about 45 to 62%.

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~~45.~~ (Amended) The process for producing an enzymatically blocked-deesterified pectin of claim ~~44~~ 50 wherein the enzymatically blocked-deesterified pectin has a Δ degree of esterification from about 5 to 25%.

A12

~~46.~~ 52 (Amended) The process for producing an enzymatically blocked-deesterified pectin of claim ~~45,~~ 51 wherein the enzymatically blocked-deesterified pectin has a Δ degree of esterification from about 8 to 15%.

~~47.~~ 53 (Amended) The process for producing an enzymatically blocked-deesterified pectin of claim ~~46,~~ 52 wherein the enzymatically blocked-deesterified pectin has a degree of esterification from about 50 to 62%.

A12

~~48.~~ 56 (Amended) A process for suspending insoluble components in an acidic liquid system which comprises adding enzymatically blocked-deesterified pectin that has been deesterified with enzyme to acidic liquid system, wherein the enzymatically blocked-deesterified pectin displays pseudoplasticity and substantially no phase separation in aqueous solution comprising at least one polyvalent cation,

wherein the enzymatically blocked-deesterified pectin has (1) a degree of esterification from about 45 to 62%, and (2) a calcium sensitivity greater than about 200 cP or a calcium fraction greater than 20; and

wherein the amount of the enzymatically blocked-deesterified pectin in the aqueous solution is from about 0.05% to about 0.60%.

A13

~~50.~~ 58 (Amended) The process of claim ~~49,~~ 57 wherein the polyvalent is selected from one of aluminum ions, iron ions, manganese ions, calcium ions, and magnesium ions.

A14 56. (Amended) The process of claim 48, wherein the enzymatically blocked-deesterified pectin has a Δ degree of esterification from about 5 to 25%.

A15 83. (Amended) The process of claim 48, wherein the enzymatically blocked-deesterified pectin has a Δ degree of esterification from about 5 to 25%.

86. (Amended) The process of claim 48, wherein the enzymatically blocked-deesterified pectin has a degree of esterification from about 50 to 62%.

87. (Amended) The process of claim 86, wherein the enzymatically blocked-deesterified pectin has a degree of esterification from about 55 to 59%.

A16 88. (Amended) A stabilized acidic liquid system comprising (a) at least one enzymatically blocked-deesterified pectin that displays pseudoplasticity and substantially no phase separation in aqueous solution comprising at least one polyvalent cation; and (b) at least one acidic liquid solution,

wherein the enzymatically blocked-deesterified pectin has (1) a degree of esterification from about 45 to 62%, and (2) a calcium sensitivity greater than about 200 cP or a calcium fraction greater than 20; and

wherein the amount of the enzymatically blocked-deesterified pectin in the aqueous solution is from about 0.05% to about 0.6%.

~~90.~~ 100 (Amended) The stabilized acidic liquid system of claim ~~89~~ 101, wherein the polyvalent is selected from one of aluminum ions, iron ions, manganese ions, calcium ions, and magnesium ions.

A17

~~118.~~ 132 (Amended) The stabilized acidic liquid system of claim ~~88~~ 100, wherein the enzymatically blocked-deesterified pectin has a Δ degree of esterification from about 5 to 25%.

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~~121.~~ 135 (Amended) The stabilized acidic liquid system of claim ~~88~~ 100, wherein the enzymatically blocked-deesterified pectin has a degree of esterification from about 50 to 62%.

A19

Please add claims 122 to 137 as follows:

--~~122.~~ 27 The enzymatically blocked-deesterified pectin of claim 1, wherein the amount of the enzymatically blocked-deesterified pectin in the aqueous solution is from about 0.1% to about 0.3%.

--~~123.~~ 28 The enzymatically blocked-deesterified pectin of claim 1, wherein the amount of the enzymatically blocked-deesterified pectin in the aqueous solution is from about 0.15% to about 0.35%.

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--~~124.~~ 6 The enzymatically blocked-deesterified pectin of claim 4, wherein the calcium ions react with the enzymatically blocked-deesterified pectin forming a gel network of stable viscosity.--

--~~125.~~ The enzymatically blocked-deesterified pectin of claim ~~124,~~ wherein the weight ratio of the calcium ions to the enzymatically blocked-deesterified pectin is from about 0.001 to about 10.

--~~126.~~ The process for producing an enzymatically blocked-deesterified pectin of claim ~~25,~~ wherein the amount of the enzymatically blocked-deesterified pectin in the aqueous solution is from about 0.1% to about 0.3%.

--~~127.~~ The process for producing an enzymatically blocked-deesterified pectin of claim ~~25,~~ wherein the amount of the enzymatically blocked-deesterified pectin in the aqueous solution is from about 0.15% to about 0.35%.

--~~128.~~ The process for producing an enzymatically blocked-deesterified pectin of claim ~~28,~~ wherein the calcium ions react with the enzymatically blocked-deesterified pectin forming a gel network of stable viscosity.--

--~~129.~~ The process for producing an enzymatically blocked-deesterified pectin of claim ~~128,~~ wherein the weight ratio of the calcium ions to the enzymatically blocked-deesterified pectin is from about 0.001 to about 10.

--~~130.~~ The process claim ~~48,~~ wherein the amount of the enzymatically blocked-deesterified pectin in the aqueous solution is from about 0.1% to about 0.3%.

99 56
--~~131.~~ The process claim ~~48,~~ wherein the amount of the enzymatically blocked-deesterified pectin in the aqueous solution is from about 0.15% to about 0.35%.

61 59
--~~132.~~ The process of claim ~~51,~~ wherein the calcium ions react with the enzymatically blocked-deesterified pectin forming a gel network of stable viscosity.--

62 61
--~~133.~~ The process of claim ~~132,~~ wherein the weight ratio of the calcium ions to the enzymatically blocked-deesterified pectin is from about 0.001 to about 10.

A20 136 100
--~~134.~~ The stabilized acidic liquid system of claim ~~88,~~ wherein the amount of the enzymatically blocked-deesterified pectin in the aqueous solution is from about 0.1% to about 0.3%.

137 1000
--~~135.~~ The stabilized acidic liquid system of claim ~~88,~~ wherein the amount of the enzymatically blocked-deesterified pectin in the aqueous solution is from about 0.15% to about 0.35%.

105 103
--~~136.~~ The stabilized acidic liquid system of claim ~~91,~~ wherein the calcium ions react with the enzymatically blocked-deesterified pectin forming a gel network of stable viscosity.--

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